



Antipasti freddi

VITELLO TONNATO	14.95
Roasted veal, chilled and thinly sliced, served with a lightly fragrant tuna and capers sauce	
ANTIPASTO PER DUE	26.00
A selection of Italian cold cuts, marinated vegetables, and cheese	
BRUSCHETTA SORPRESA	MARKET PRICE
Ask your server for our daily surprise Bruschetta	
CAPRESE	17.00
The island of Capri's most famous appetizer with mozzarella, ripe tomatoes, extra virgin olive oil and fresh basil	
SALMONE AFFUMICATO	14.95
Smoked wild salmon topped with capers, red onions, extra virgin olive oil and lemon	
CARPACCIO CON RUCOLA	11.95
Named after the 15th century Venetian painter, thinly sliced aged beef drizzled with infused white truffle oil topped, with Parmigiano Reggiano shavings, arugula, capers, and lemon	

Antipasti caldi

FRITTO MISTO ALLA LIGURE	19.50
From the Ligurian Riviera, lightly floured calamari, shrimp and zucchini served with a Sicilian sun-dried tomato aioli	
BRUSCHETTA SORPRESA	MARKET PRICE
Ask your server for our daily surprise Bruschetta	
GAMBERONI AL GORGONZOLA	13.95
Shrimp flambéed with a Vecchia Romagna Brandy and finished in a Gorgonzola cheese reduction	

Insalate

DELLA CASA	6.50
Spring mix, diced tomatoes, julienne carrots, served with our house vinaigrette	
DI CESARE	6.50
Chopped romaine hearts tossed in our home-made Caesar dressing, served with mini croutons and shaved parmesan cheese	
RUCOLA E PARMIGIANO	9.95
Arugula, julienne tomatoes, Parmigiano shaves in extra virgin olive oil and lemon dressing	

Zuppa

ZUPPA DEL GIORNO	MARKET PRICE
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Primi piatti e Pasta

RISOTTO DEL GIORNO	MARKET PRICE
LINGUINE ALLE VONGOLE VERACE	22.50
Linguine served with imported whole baby clams and your choice of red or white clam sauce	
RAVIOLI DELLO CHEF	MARKET PRICE
Daily Specials of homemade ravioli	
PAPPARDELLE ALLA TOSCANA	21.00
Artichoke hearts, mixed mushrooms, sun-dried tomatoes, and arugula, tossed with garlic and olive oil	
GNOCCHI ALLA TRENTINA	22.50
Home-made ricotta gnocchi tossed with speck, imported mix of wild mushrooms and aurora sauce	
SEASONAL PAPPARDELLE	MARKET PRICE
Pappardelle in a featured sauce (ask wait staff)	
FETTUCCHINE ALLA BOLOGNESE	21.95
Fresh fettuccine tossed with an authentic Bolognese ragu-style meat sauce	
FETTUCCHINE AL POMODORO	18.50
Fresh fettuccine pasta tossed in our award-winning tomato sauce	
RIGATONI ALLA ZOZZONA	22.00
Sautéed pieces of extra lean sausage and onions, with white wine, fresh herbs and finished with a light cream sauce	
*PAPPARDELLE ALLE CINQUE TERRE	26.95
Pappardelle with shrimp, scallops, and lobster, braised in a white wine tomato basil cream sauce, topped with shaved Parmigiano Reggiano cheese and basil	
*LASAGNA DELLO CHEF ALLA BOLOGNESE	22.95
Home-made pasta sheets layered with mozzarella, Parmigiano, Bolognese style ragu and an Italian style béchamel sauce	
LINGUINE FRUTTI DI MARE	26.95
Shrimp, scallops, lobster, mussels, and clams sautéed with garlic, white wine, and fresh tomatoes	
SPAGHETTI CARBONARA	21.95
Spaghetti sautéed with Italian pancetta and prosciutto in a creamy egg yolk pecorino sauce	
GLUTEN FREE PASTA	MARKET PRICE
With choice of sauce (longer wait due to cooking time)	



Pesce

PESCE DEL GIORNO MARKET PRICE
 CATCH OF THE DAY

GAMBERONI ALLA GRIGLIA CON ERBETTE 34.95
 Grilled large prawns, marinated in herbs and olive oil, served with house vegetables and roasted potatoes

Pollo

PETTO DI POLLO ALLA CAPRESE 22.95
 Chicken breast, pan-seared, topped with fresh tomato and smoked mozzarella in a white wine and demi-glace sauce

POLLO ALLA PARMIGIANA 22.50
 Chicken breast with tomato sauce, mozzarella, served with penne pasta

PETTO DI POLLO ALLA MILANESE 22.50
 Lightly breaded chicken breast served with house salad

POLLO AI CARCIOFI 22.95
 Breast of chicken, pan- seared in a white wine, capers, and artichoke hearts sauce

PETTO DI POLLO ALLA GRIGLIA CON ERBETTE 22.95
 Italian herb marinated breast of chicken, grilled and served with house vegetables and potatoes with a balsamic drizzle

POLLO AL MARSALA 22.95
 Chicken breast with mushroom Marsala sauce

***MELANZANE ALLA PARMIGIANA** 21.00
 Baked eggplant topped with marinara, basil, whole milk, and mozzarella di bufala

**Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne



Le Carni

VITELLO AL MARSALA	26.50
Veal scaloppine with mushrooms and Marsala sauce	
SCALOPPINE DI VITELLO AI CARCIOFI	26.50
Veal sautéed with artichoke hearts, in a white wine sauce	
SCALOPPINE AL VINO BIANCO	25.95
Veal scaloppine, fresh sage, in a white wine sauce, with a touch of love	
*SCALOPPINE DI VITELLO ALLA ROCCO	27.50
Veal scaloppine topped with roasted peppers, prosciutto, and Fontina cheese, deglazed with white wine, finished with a rich demi-glace sauce and served with vegetables of the day	
VITELLO ALLA PIZZAIOLA	25.95
Veal scaloppine, capers, and oregano, in a hearty tomato and white wine sauce	
*COSTATA DI VITELLO ALLA GRIGLIA	39.50
Grilled veal chop served with wild imported mixed mushrooms in a cognac sauce	
*COSTATA D'AGNELLO SCOTTA DITO	39.50
Grilled free range lamb chops, slightly flattened, marinated in a light garlic rosemary marinade, topped with fresh mint leaves	
*FILETTO AL GORGONZOLA	39.50
Beef tenderloin** topped with a melted imported Gorgonzola sauce, served over roasted potatoes	
*LOMBATA ALLA MILANESE	37.95
Flattened veal chop, lightly breaded and sautéed in olive oil, served with fresh julienne tomatoes, arugula, lemon juice, balsamic vinegar, and extra virgin olive oil	

Contorno

HOUSE VEGETABLES	6.25
ROASTED POTATOES	6.25
SAUTEED SPINACH	7.50
ASPARAGI ALLA PARMIGIANA	8.75
(Asparagus gratinated with Parmigiano Reggiano)	

***Rocco's signature dishes!**

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